THE DAILY REVIEW'S

Salurday

The best the market affords at lowest prices. Watch this page every Saturday. The freshest Fruits and Vegetables, the choicest Meats and Poultry, the nicest Bakery, Dairy and other products are advertised on this page. It behooves each housewife to give careful consideration to her marketing. Great savings can be affected by watching the "Specials" and by using the Review's Economy Menu's and being guided by scientific recipes shown on this page

Veal Round and Loin Steaks30c Beef Shoulder Pot Roasts......20c ALL KINDS OF PICKLES Sour and Dill

Brewery Ave.

CULL & HART Specials for Today

Corn B	Beef, 1s, per can	35c
Pink Sa	almon, 1s, per can	15c
Red Sa	lmon, tall, 1s, per can	30с
	n Crax, per pkg.	
Cream	of Barley, per pkg	12c
Van Ca	amp's Soup, per can	10c
Fresh 7	Toms, while they last, per Lb	10c
Local F	Peaches, per Lb.	07с

Cull & Hart

PHONE 221

BREAI

CAREFULLY SELECT YOUR "STAFF OF LIFE"

Order once either Our "Sanitary Sealed" Bread, Home Made Loaf, Long or Round French Loaf, Harvest 2 Lb. Bread, or Real Rve.

YOU ARE SURE TO BE PLEASED

LOWELL

Beating the heat-that's our chief dressing, brown bread and butter.

concern in these days. following a few simple health rules. This feeling of being "too hot to cake. ive" is partly psychological.

Keep your mind off the heat-don't watch the thermometer,-don't think only of the heat. Keep quietly busy about some task or amusement and forget the temperature. Don't talk about it, or read newspaper heat rec-Keep the general health up to prop-

er standard. Don't get run down. Don't overwork-mentally or physically, and be careful to get a full al-

When heavy high seasoned foods realternative of fresh vegetables-of every tempting color and flavor. Follow nus mostly to fruits, salads, breads, cold cereals and vegetables, and add plenty of frozen desserts and cool beverages. Get the necessary proteins from meat, fish, cheese, nuts and

Go to the market and buy the foods in season. In fruits these include canons, blackberries, raspberries, grapes, peaches, plums, late cherries, apricots, blueberries, pineapples, oranges, bananas, lemons, gooseberries, currants and apples. The seasonable vegetables include beans, green, wax and lima, beets, carrots, cauliflower, cucumber, eggplant,, tomatoes, peas, peppers, onions, lettuce, radishes, potatoes, new turnips, besides spinach, swiss chard, beet greens and water

There is a wonderful array of good things. Don't let the family meals get in a rut. Go to the market, get suggestions, buy carefully and cook and serve with that nice flavor of imagination and scientific skill which makes a meal a work of art instead

SUNDAY. Breakfast: Iced canteloupes, wafles, sirup or honey, coffee. Dinner: Fricassee of chicken, new potatoes and peas, apple sauce, new

Supper: Cheese and nut sandwiches, chilled chicken bullion, cakes,

turnips in cream, hot biscuit, lemon

Breakfast: Cold cream of wheat with blackberries and cream, cinnamon toast, iced or hot coffee Lunch: Lima beans, cucumber and

mayonnaise sandwiches, fresh cup cakes, iced tea. Dinner: Cream of tomato soup, buttered carrots, beet greens with French dressing, corn pone, water-

Breakfast: Vegetable hash, creamed on toast, fresh plums, coffee.

iced grape juice. Dinner: Baked green peppers with health and comparative comfort in rice and nut filling, tomato sauce, August weather is easy enough-by buttered beets, lettuce salad, with hard boiled eggs, raspberry short-

> Breakfast: Iced cantaloupes, cold molded oatmeal with cream, toast,

> coffee. Lunch: Green peas loaf, with white sauce, onion sandwiches, cookie iced

erry juice and lemonade Dinner: Canned salmon with egg auce, green beans, tomato salad, sponge cake with custard sauce, iced

THURSDAY. Breakfast: Shreflel wheat biscuits with fresh apricots, omelet, coffee. Lunch: Bacon sandwiches, creampel, there is provided the delicious ed peas and carrots, iced grape juice,

cookies. Dinner: Baker macaroni, cheese the food instinct in hot weather. Turn and green peppers, steamed spinach from heavy dishes and confine the with French dressing, corn bread, cantaloupes with ice cream

> FRIDAY. Breakfast: Sliced peaches, corn fritters and syrup, coffee. Lunch: Baked tomatoes with egg

tuffing, bread and butter, fresh apple sauce. new potatoes, cauliflower salad, pine-

apple ice, sponge cake. SATURDAY. Breakfast: Grapes, green peas ome-

ette, toast, coffee. Lunch: Hot bran rolls, cottage

cheese, fruit salad Dinner: Mutton stew with vegetables, rolls, cucumber and onion salad, peach gelatin, with whipped

Get the Best, The Freshest

CREAM MILK BUTTER and **EGGS**

Our Prices Are Right Trade Here For Quality

Bisbee Creamery ALLEN BLOCK

Car of Fresh Fruits and Vegetables Just Arrived

We have big quantities of Satsumma Plums for Canning SPECIAL—PEACHES 3 LBS. FOR 25c

CANTALOUPES

Extra Large Jumbos

A Complete Line of Fresh Fruits and Vegeables. Come Here While You Are Shopping.

FREE DELIVERY

EACH SATURDAY'S REVIEW

Contains the Market Page. You may depend upon seeing only high class Merchants' Advertisements and rely upon the Goods as being the Choicest and Freshest procurable.

SUGGESTIONS FOR Your SUNDAY DINNER

Special Genuine K. C. SPRING LAMB SPRING CHICKENS

We have just what you want in either Live or Dressed Spring

REMEMBER all our Poultry

Special Cuts of K. C. Meats, Milk Fed Veal, Mutton, Porkall quality cuts, tender and de-

We can save you Money. Compare our Meats and our Prices. We sell for Cash and handle the best grades of Meats that can be bought,

MINERS

NACO ROAD PHONE 141

DELICIOUS

Home Grown)

Peaches, per lb......10c Apples, per lb.....10c Pears, per lb......15c Also received shipment of Calif. Alligator Pears, Muskmelons, Casabas & Honey Dew. Full line of Vegetables.

City

Phone 846

SELECT. FRAGRANT AND PURE

Abslutely Guaranteed to give Perfect Satisfaction.

Vacuum Packed in 1-21/2 and 5 Lb. Cans.

Arizona Grocery Co.

Saturday Specials!

SPRING LAMB

FRESH PORK

SPRING CHICKENS (Live or Dressed)

TOVREA'S

All Meats U. S. Inspected

Brewery Ave. Czar Cash Market

Lowell Warren

Johnson Meat Co.

